



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

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(21) International Application Number: PCT/FI90/00152 (22) International Filing Date: 5 June 1990 (05.06.90) (30) Priority data: 892797 7 June 1989 (07.06.89) FI (71) Applicant (for all designated States except US): SUOMEN XYROFIN OY [FI/FI]; Kyllikinportti 2, SF-00240 Helsinki (FI). (72) Inventors; and (75) Inventors/Applicants (for US only) : PEPPER, Tammy [GB/GB]; 38 Napoleon Road, St Margarets, Twickenham, Middlesex TW1 3EP (GB). KRÜGER, Christof [DE/DE]; Wulfsdorfer Weg 104 b, D-2000 Hamburg 67 (DE). MÄKELÄ, Matti [FI/FI]; Wiikintie 6 A 10, SF-02400 Kirkkonummi (FI).		(74) Agent: OY KOLSTER AB; Stora Robertsgatan 23, P.O. Box 148, SF-00121 Helsinki (FI). (81) Designated States: AT (European patent), BE (European patent), CA, CH (European patent), DE (European patent)*, DK (European patent), ES (European patent), FR (European patent), GB (European patent), IT (European patent), JP, KR, LU (European patent), NL (European patent), NO, SE (European patent), SU, US. Published <i>With international search report.</i>
(54) Title: A FRUCTOSE-BASED GRANULATED PRODUCT AND A PROCESS FOR THE PRODUCTION THEREOF		
(57) Abstract <p>The invention relates to a predominantly fructose-based granulated product suitable for use in the manufacture of tablets by direct compression means and consisting of free-flowing granules comprising about 92 % to about 98 % by weight of fructose, about 1 % to about 7 % by weight of a physiologically acceptable polyol selected from sorbitol, maltitol, lactitol, xylitol, mannitol, isomalt and mixtures thereof, optionally with other hydrogenation products of sugars, and less than about 1 % by weight of water. The granulated product is produced according to the invention by agglomerating crystalline fructose ground to a fine particle size by means of an aqueous solution of the polyol, while the fructose is brought to a rapid movement to form a granular product, and drying the granules by means of dry air to a water content of less than 1 %.</p>		

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A fructose-based granulated product and a process for the production thereof

5 This invention relates to a granulated product which is suitable for use in the manufacture of tablets by direct compression means and which contains fructose and a minor amount of a physiologically acceptable polyol, and to a process for the production thereof.

10 Direct compression techniques have become increasingly popular in tablet manufacturing in the pharmaceutical and food industries. A good material for use in direct compression techniques should be free-flowing, it should not get cloddy or lumpy and
15 it should form firm and hard tablets with a reasonable compression force.

Many ingredients used in tablets are, as such, not suited for direct compression due to their insufficient flowability and/or compressibility. Therefore, binding and diluting agents suited for direct
20 compression have been developed, which may also function as, e.g., flavour improving agents.

Sweet carbohydrates such as sugars and sugar alcohols are suitable for use as raw materials of
25 tablets as binding and diluting agents for other active ingredients (e.g. pharmaceuticals) or as the major component of tablets (e.g. confectionery or energy tablets) because of their pleasant taste. However, most crystalline sugars and sugar alcohols as
30 such are poorly suited for direct compression techniques, since as crystals they do not form tablets, and powders prepared therefrom are very poorly flowable. Therefore, various granulated products of sugars and sugar alcohols have been
35 developed for use in direct compression. In the

pharmaceutical and food industries, these products can be regarded as semifinished products which are utilized as raw materials in effective tableting techniques.

5 Examples for commercial binding and diluting agents include EMDEX, which is an agglomerated dextrose; DIPAC, which is an agglomerated sucrose containing dextrans; and STARCH 1500, which is pre-gelatinized directly compressible starch and
10 mannitol. U.S. Patent No. 4,352,821 discloses a product consisting of fructose and a salt. U.S. Patent No. 4,159,345 discloses an excipient prepared from microcrystalline cellulose.

15 Fructose has several advantages as a raw material of tablets. The taste is sweet, it is suitable for diabetics and the water solubility thereof is good. Agglomeration of fructose to a directly compressible product, however, presents problems.

20 Fructose granules agglomerated from a water solution are hard and the compressibility is unsatisfactory. A granular fructose product has been prepared also from a fructose-alcohol mixture; for example, see U.S. Patent No. 3,684,573. The use of
25 alcoholic solutions, however, calls for special precautions in industrial applications. It is therefore a great advantage if a compressible product can be prepared using only water as solvent. According to
30 European Patent Application published with No. 0036738, such a product can be prepared by adding a comparatively large amount of dextrans to a fructose solution and spray-drying the mixture. This method
35 does not provide a product that is predominantly fructose, but rather a sugar mixture including fructose as one of several carbohydrates. Furthermore, U.S. Patent No. 4,698,101 discloses a fructose-

based binding and diluting agent, namely a fructose agglomerate, suited for use in direct compression tableting techniques. This agglomerate contains in combination with fructose about 2% to about 20% by weight of a disaccharide, preferably maltose, wherefore it is unsuitable for diabetics.

The object of the present invention is to provide an essentially fructose-based granular product having flowability and compressibility characteristics which make it suitable for the manufacture of tablets by direct compression techniques, and which is suitable also for diabetics.

This object is achieved according to the present invention with a granulated product which consists of free-flowing granules comprising about 92% to about 98% by weight of fructose, about 1% to about 7% by weight of a physiologically acceptable polyol selected from sorbitol, maltitol, lactitol, xylitol, mannitol, isomalt and mixtures thereof, optionally with other hydrogenation products of sugars, and less than about 1% by weight of water. In a particularly preferred embodiment, the product of the present invention comprises about 95% to about 97% by weight of fructose, about 3% to about 5% by weight of the polyol, and less than about 0.5% by weight of water.

Preferably, the bulk density (loose density, LD) of the product of the present invention is between 0.45 g/cm³ and 0.80 g/cm³, and the average particle size is between 0.25 mm and 0.55 mm.

The granulated product of the present invention has good flow properties and it can be directly compressed with reasonable compression forces to form tablets having a high crushing strength and advantageous solubility properties. This granulated

product can be used in the food industry, e.g., as a major component in so called energy tablets or confectionery tablets, as well as in the pharmaceutical industry, e.g. as a binder, diluting agent and/or flavour improving agent in vitamin tablets, mineral tablets and with other pharmacologically active substances both medicinal and non-medicinal. It is also possible that the granulated fructose product of the present invention will be used as a binder/diluting agent in tablets pressed from intensive sweeteners (e.g. saccharin, aspartame, acesulfame K, cyclamate, alitame, sucralose).

The present invention also provides a process for the production of a predominantly fructose-based granulated product suitable for the manufacture of tablets by direct compression, said process comprising the steps of agglomerating finely ground crystalline fructose with an aqueous solution of a physiologically acceptable polyol selected from sorbitol, maltitol, lactitol, xylitol, mannitol, isomalt and mixtures thereof, optionally with other hydrogenation products of sugars, while bringing the fructose to a rapid movement to form a granular product, and drying the granules by means of dry air to a water content of less than 1% by weight, the amount of the aqueous solution of the polyol being selected so that the dried granular product comprises fructose and the polyol at the levels defined above.

The flowability of a granular product can be measured by allowing a sample (200 g) to flow through a funnel (runner pipe: diameter 7 mm; length 25 mm) on to a balance connected to a recording device. The flowability (sec./100 g) of the substance can be calculated from the curve so obtained. Another procedure for evaluating flowability is the determination of

angle of repose: a sample (50 g) is passed slowly through a funnel on to a paper, and the angle defined by the mound so formed and the paper is measured.

The bulk density of a substance can be determined by measuring a volume of exactly 300 ml into a measuring cylinder. The sample is weighed accurately. The loose density (LD) can be calculated from these data. Thereafter the sample is vibrated at an amplitude of 1.5 mm, until it does not pack to a smaller volume. The volume is recorded, and the bulk density (tapped density, TD) is calculated.

Fructose used as raw material in the production of the granulated product of the present invention has preferably a purity exceeding 98% by weight, and has been ground to an average particle size of below 200 μm by means of a suitable mill, such as a hammer mill common in the sugar industry to produce icing sugar.

The physiologically acceptable polyol is added to the fructose powder at the granulation stage in the form of an aqueous solution. This may contain a single pure polyol or a mixture of polyols. For instance, commercial products produced by hydrogenation of sugars may be used, such as isomalt, which is sold under trade name Palatinit (a 1:1 mixture of α -D-glucopyranosyl(1 \rightarrow 6)mannitol and α -D-glucopyranosyl(1 \rightarrow 6)sorbitol), or maltitol syrup available under trade name Finmalt L (manufactured by Suomen Xyrofin Oy, Kotka, Finland) containing 75% by weight of dry substance wherefrom 62% to 70% is maltitol, max. 8.0% is sorbitol and 22% to 37% is other hydrogenated saccharides. The polyol is added to the fructose powder by spraying in the form of an aqueous solution having a dry substance content suitable for the granulation device used. The nozzle structure of, for

instance, the Schugi device (high shear mixer/fluidized bed drier combination) requires a dry substance content below 35%, while e.g. in a fluidized bed granulator more concentrated solutions can be used, such as solutions having a polyol content of about 70% by weight.

The fructose-based product of the present invention is prepared by granulating the ground fructose together with a small amount of the polyol solution by means of a suitable granulation device. The product is dried rapidly in a fluidized bed, for instance. The drier may be separate, or the drying may be carried out in the granulator, depending on the type of device. In the granulation device, the ground fructose and the polyol solution added evenly thereto are brought into a rapid movement which effects the agglomeration of the ground fructose with a small amount of the polyol solution. The grain size can be controlled by adjusting the mixture ratios, the mixing efficiency or the concentration of the agglomerating solution.

The granulated product is dried rapidly e.g. in a fluidized bed by means of dry air so that the final moisture content is below about 1% by weight, preferably below 0.5% by weight. The average particle size is between 0.25 mm and 0.55 mm.

The granulates prepared using the polyols defined above have very similar properties. The type and the size of the apparatus used in the production, however, have an influence on the properties of the product; thus, e.g. a granulate produced in the industrial scale differs to some extent from that produced in the laboratory scale.

The product obtained according to the invention is a freely flowing granular product which has ex-

cellent compressibility and which withstands storing without getting cloddy. Preferably it has the following properties:

5	Moisture content (after drying)	less than 0.5% by weight
	Average particle size	0.25 mm to 0.50 mm
	Fructose	about 95% to about 97% by weight
10	Polyol	about 3% to about 5% by weight
	Bulk density (LD)	0.45 g/ml to 0.55 g/ml
	Flowability	max. 15 sec./100 g

15 Some details of the present invention are presented in the following examples, which are merely illustrative for the invention and should not be considered restrictive to the scope of the invention.

Example 1

20 The powdered fructose used in the trials was Fructofin CM made by Suomen Xyrofin Oy, Kotka, Finland. Its purity is 99.5% minimum and average particle size 170 microns. The batch size used for one granulation trial was 500 g of fructose which was loaded into a lab scale fluidized bed granulator
25 (Aeromatic by Aeromatic Ltd., Budendorf, Switzerland). A 70% aqueous solution of sorbitol was used as an agglomerating solution. The liquid flow to the granulator was 2.4 to 3.6 ml/minute. The drying air temperature was 50°C and the pressure of atomizing
30 air was 1.5 to 2 bar. The spray nozzle was in its uppermost position. The amount of sorbitol solution used was 20 ml/500 g. The final concentration of sorbitol in the product, calculated on a dry substance basis, was 3.2%. The granulate was dried in the
35 fluidized bed until it seemed to be free-flowing.

Drying was continued in an oven at 50°C over-night to a final moisture content of 0.3%.

The composition of the product was:

	Fructose	96.5%
5	Sorbitol	3.2%
	Water	0.3%

The bulk density and the flowability data are shown in the following Table 1; the sieve analysis as a graph in Figure 1.

10 Example 2

The conditions for the granulator were as described in Example 1. The agglomerating solution was a 70% lactitol solution which was used in an amount of 20 ml for a batch of 500 g. The lactitol concentration in the final product was 3.2% on a dry substance basis. Final drying was made in an oven to a moisture content of 0.3%.

The bulk density and the flowability data are shown in the following Table 1.

20 Example 3

The conditions for the granulator were as described in Example 1. The agglomerating solution was a 70% solution of isomalt and it was used in an amount of 40 ml/500 g. The isomalt concentration in the product was 6.3% on a dry substance basis. The product was dried as described above.

The bulk density and the flowability data are shown in Table 1; the sieve analysis as a graph in Figure 1.

30 Example 4

The conditions for the granulator were as described in Example 1. The agglomerating solution was a 70% solution of maltitol and it was used in an amount of 20 ml/500 g. The maltitol concentration in the product was 3.2% on a dry substance basis. The

product was dried as described above.

The bulk density and the flowability data are shown in Table 1; the sieve analysis as a graph in Figure 1.

5 Example 5

The conditions for the granulator were as described in Example 1. The agglomerating solution was a 70% solution of xylitol and it was used in an amount of 30 ml/500 g. The xylitol concentration in
10 the product was 4.8% on a dry substance basis. The product was dried as described above.

The bulk density and the flowability data are shown in Table 1.

15 Example 6

The conditions for the granulator were described in Example 1. The agglomerating solution was a 30% solution of mannitol and it was used in an amount of 50 ml/600 g. The mannitol concentration in
20 the product was 2,4% on a dry substance basis. The product was dried as described above.

The bulk density and the flowability data are shown in Table 1.

Example 7

The granulates produced according to examples
25 1 to 6 were compressed to tablets by means of an eccentric press (Korsch EK-O/DMS, Korsch OHC Maschinenfabrik, Berlin, West Germany). Magnesium stearate (1%) was used as an additive. The diameter of the tablets was 11 mm and the weight 500 mg. The
30 crushing strength of tablets manufactured with different compression forces was determined in accordance with the standard methods in pharmaceutical industry using a Schleuniger 2E crushing strength tester; the results are shown graphically in Figure 2
35 (crushing strength versus compression force). Crush-

ing strengths of tablets pressed from crystalline fructose and powdered fructose as such are also shown in Figure 2 for comparison. The friability of the tablets measured using a Roche-friabilator is shown

5 in Table 1.

Table 1

The properties of fructose/polyol granulates and the friability of tablets produced thereof

The granulate prepared in Example

1 2 3 4 5 6

Bulk density (LD), g/ml	0.516	0.536	0.622	0.592	0.601	0.61
Flowability						
(7 mm orifice) sec./100 g	13.5	11.0	9.2	10.6	12.9	25.0
angle of repose, degrees	30-35	36-38	38-42	28-32	30-35	38-42
Friability						
% loss weight *)	0.77	6.2	8.3	2.16	0.7	0.6

*) Compression force range 17.5-19.5 kN, tablets 500 g, diameter 11 mm, flat faced bevelled edges.

The granulates prepared according to Examples 1 to 6 can be compressed to tablets having compositions illustrated in Examples 8 to 11.

Example 8

5	Confectionery tablet	
		g/1000 tablets
	Fructose granulate	1440.0
	Citric acid	43.5
	Magnesium stearate	7.5
10	Lemon flavour (Firmenich 51.421/AP 05.51)	7.5
	Lake colour (Quinoline yellow)	<u>1.5</u>
		1500.0

Example 9

	Vitamin C tablet	
15		g/1000 tablets
	Fructose granulate	414.5
	Ascorbic acid	30.0
	Sodium ascorbate	45.0
	Citric acid	2.0
20	Magnesium stearate	5.0
	Orange flavour (Firmenich 55.604/TP 05.51)	3.0
	Lake colour (Sunset yellow)	<u>0.5</u>
		500.0

Example 10

25	Multivitamin tablet	
		g/1000 tablets
	Fructose granulate	730.043
	Ascorbic acid	30.0
	Niacin	12.0
30	Pantothenic acid	4.6
	Vitamin E	2.0
	Riboflavin	1.6
	Thiamin	1.2
	Vitamin B6	1.0
35	Vitamin A	0.75

13

	Vitamin D	0.005
	Vitamin B12	0.002
	Magnesium stearate	8.0
	Strawberry flavour	
5	(Firmenich 52.166/AP05.51)	8.0
	Lake colour (Ponceau 4R)	<u>0.8</u>
		800.0

Example 11

Energy tablet

10		g/1000 tablets
	Fructose granulate	1980.0
	Magnesium stearate	<u>20.0</u>
		2000.0

Claims

1. A predominantly fructose-based granulated product suitable for use in the manufacture of tablets by direct compression means, characterized in that it consists of free-flowing granules comprising about 92% to about 98% by weight of fructose, about 1% to about 7% by weight of a physiologically acceptable polyol selected from sorbitol, maltitol, lactitol, xylitol, mannitol, isomalt and mixtures thereof, optionally with other hydrogenation products of sugars, and less than about 1% by weight of water.
2. The granulated product of claim 1, characterized in that it comprises about 3% to about 5% by weight of said polyol.
3. The granulated product of claim 1 or 2, characterized in that said polyol is sorbitol.
4. The granulated product of claim 1 or 2, characterized in that said polyol is lactitol.
5. The granulated product of claim 1 or 2, characterized in that said polyol is isomalt.
6. The granulated product of claim 1 or 2, characterized in that said polyol is mannitol.
7. The granulated product of any one of claims 1 to 6, characterized in that the average particle size thereof is between 0.25 mm and 0.55 mm.
8. A process for preparing the granulated product of claim 1, which is suitable for use in direct compression tableting, characterized

in that crystalline fructose ground to a fine particle size is agglomerated with an aqueous solution of a physiologically acceptable polyol selected from sorbitol, maltitol, lactitol, xylitol, mannitol, iso-
5 malt and mixtures thereof, optionally with other hydrogenation products of sugars, while the fructose is brought to a rapid movement to form a granular product, and the granules are dried by means of dry
10 air to a water content of less than 1%, the amount of said solution of the polyol being selected so that the dried product contains about 92% to about 98% by weight of fructose and about 1% to about 7% by weight of said polyol.

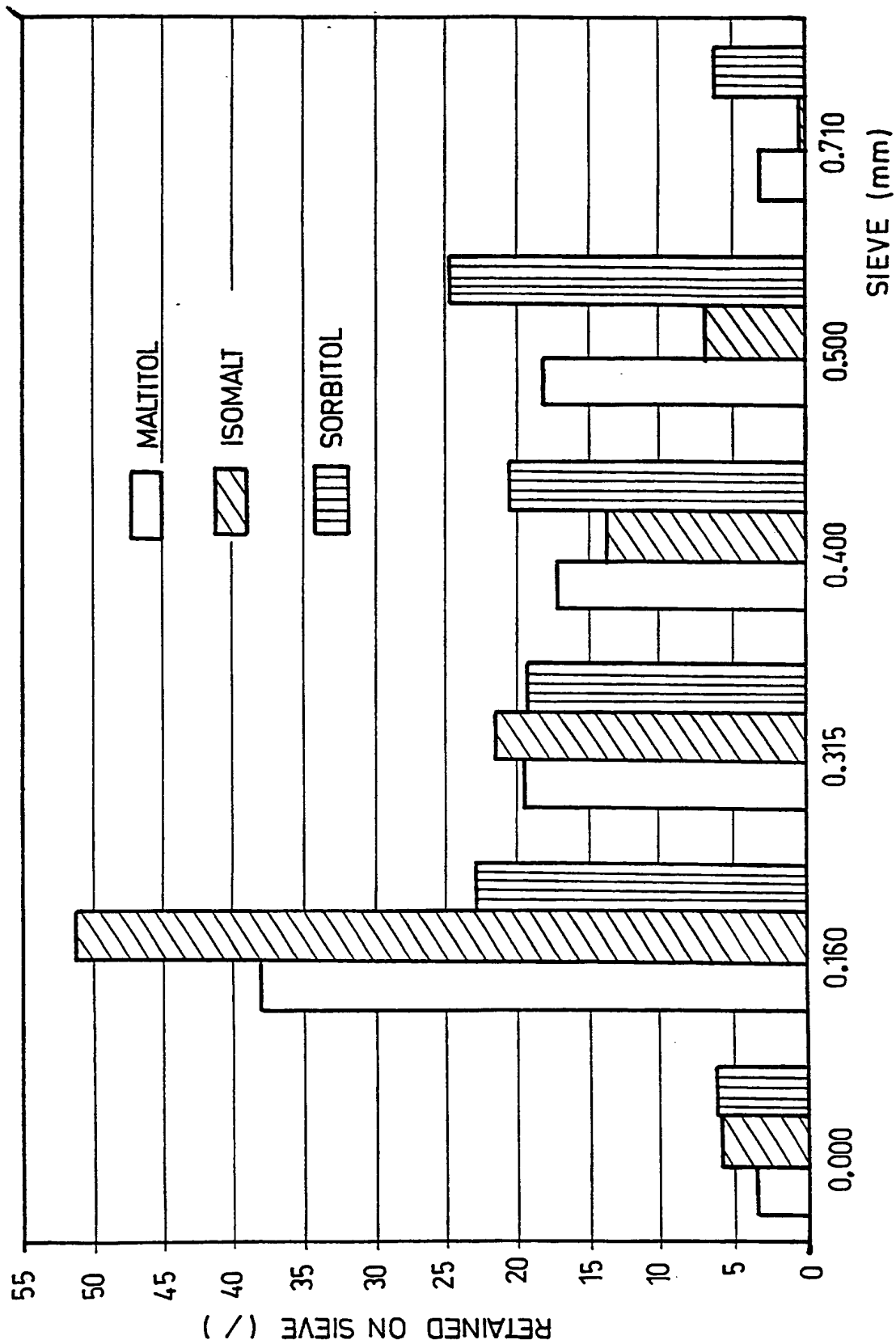
9. The use of the granulated product of any
15 one of claims 1 to 7 in the manufacture of confectionery tablets or energy tablets.

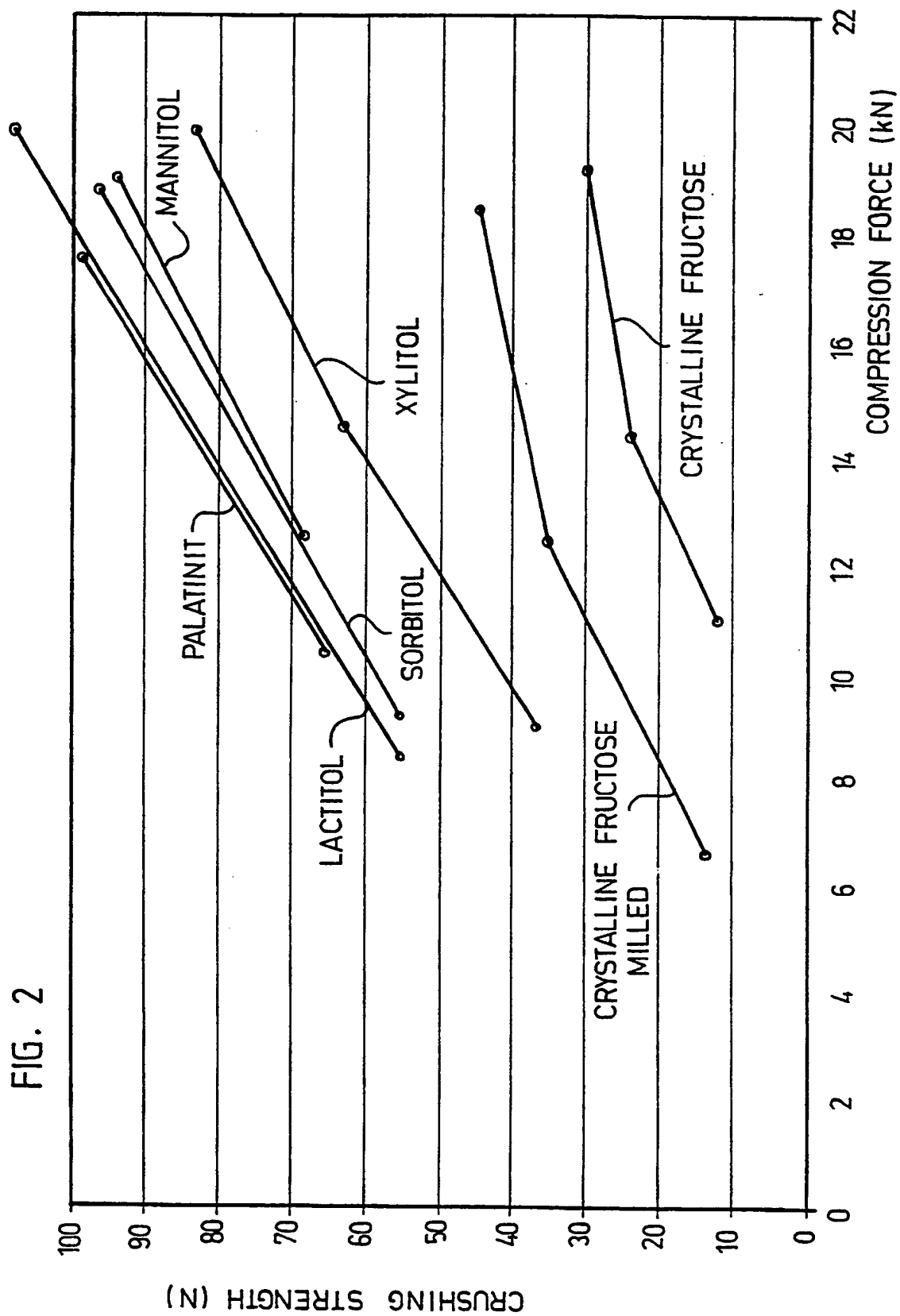
10. The use of the granulated product of any
one of claims 1 to 7 in the manufacture of vitamin
20 tablets, mineral tablets or other pharmacologically active substances both medicinal and non-medicinal.

11. The use of the granulated product of any
one of claims 1 to 7 in the manufacture of intensive
sweetener tablets.

12. A tablet prepared using the granulated
25 product of any one of claims 1 to 7.

FIG. 1





INTERNATIONAL SEARCH REPORT

International Application No PCT/FI 90/00152

I. CLASSIFICATION OF SUBJECT MATTER (if several classification symbols apply, indicate all) ⁶ According to International Patent Classification (IPC) or to both National Classification and IPC 5: A 61 K 9/16, 9/20																	
II. FIELDS SEARCHED <div style="text-align: center; border-top: 1px solid black; border-bottom: 1px solid black;">Minimum Documentation Searched⁷</div> <table style="width: 100%; border-collapse: collapse;"> <tr> <th style="width: 20%; border: 1px solid black; text-align: left;">Classification System</th> <th style="border: 1px solid black; text-align: left;">Classification Symbols</th> </tr> <tr> <td style="border: 1px solid black; padding: 5px;">IPC5</td> <td style="border: 1px solid black; padding: 5px;">A 61 K; C 13 K</td> </tr> </table> <div style="text-align: center; border-top: 1px solid black; border-bottom: 1px solid black;">Documentation Searched other than Minimum Documentation to the Extent that such Documents are Included in Fields Searched⁸</div> <p>SE,DK,FI,NO classes as above</p>			Classification System	Classification Symbols	IPC5	A 61 K; C 13 K											
Classification System	Classification Symbols																
IPC5	A 61 K; C 13 K																
III. DOCUMENTS CONSIDERED TO BE RELEVANT⁹ <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%; text-align: left;">Category *</th> <th style="width: 60%; text-align: left;">Citation of Document,¹¹ with indication, where appropriate, of the relevant passages¹²</th> <th style="width: 30%; text-align: left;">Relevant to Claim No.¹³</th> </tr> </thead> <tbody> <tr> <td style="text-align: center; vertical-align: top;">X</td> <td>US, A, 3627583 (J P TROY ET AL.) 14 December 1971, see column 2, lines 1-58 and column 3, line 50 - column 4, line 10 --</td> <td style="text-align: center; vertical-align: top;">1-12</td> </tr> <tr> <td style="text-align: center; vertical-align: top;">Y</td> <td>EP, A2, 0193651 (SUOMEN SOKERI OY) 10 September 1986, see the whole document --</td> <td style="text-align: center; vertical-align: top;">1-12</td> </tr> <tr> <td style="text-align: center; vertical-align: top;">P,Y</td> <td>EP, A, 0329977 (CULTOR LTD) 30 August 1989, see page 2 lines 1-17 and the claims --</td> <td style="text-align: center; vertical-align: top;">1-12</td> </tr> <tr> <td style="text-align: center; vertical-align: top;">A</td> <td>US, A, 4007052 (BOEHRINGER MANNHEIM GMBH) 8 February 1977, see the claims -- -----</td> <td style="text-align: center; vertical-align: top;">1-12</td> </tr> </tbody> </table>			Category *	Citation of Document, ¹¹ with indication, where appropriate, of the relevant passages ¹²	Relevant to Claim No. ¹³	X	US, A, 3627583 (J P TROY ET AL.) 14 December 1971, see column 2, lines 1-58 and column 3, line 50 - column 4, line 10 --	1-12	Y	EP, A2, 0193651 (SUOMEN SOKERI OY) 10 September 1986, see the whole document --	1-12	P,Y	EP, A, 0329977 (CULTOR LTD) 30 August 1989, see page 2 lines 1-17 and the claims --	1-12	A	US, A, 4007052 (BOEHRINGER MANNHEIM GMBH) 8 February 1977, see the claims -- -----	1-12
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<div style="display: flex; justify-content: space-between;"> <div style="width: 48%;"> <p>* Special categories of cited documents:¹⁰</p> <p>"A" document defining the general state of the art which is not considered to be of particular relevance</p> <p>"E" earlier document but published on or after the international filing date</p> <p>"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)</p> <p>"O" document referring to an oral disclosure, use, exhibition or other means</p> <p>"P" document published prior to the international filing date but later than the priority date claimed</p> </div> <div style="width: 48%;"> <p>"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention</p> <p>"X" document of particular relevance, the claimed invention cannot be considered novel or cannot be considered to involve an inventive step</p> <p>"Y" document of particular relevance, the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.</p> <p>"&" document member of the same patent family</p> </div> </div>																	
IV. CERTIFICATION <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; border: 1px solid black; padding: 5px;"> Date of the Actual Completion of the International Search 10th September 1990 </td> <td style="width: 50%; border: 1px solid black; padding: 5px;"> Date of Mailing of this International Search Report 1990 -09- 10 </td> </tr> <tr> <td style="border: 1px solid black; padding: 5px;"> International Searching Authority SWEDISH PATENT OFFICE </td> <td style="border: 1px solid black; padding: 5px;"> Signature of Authorized Officer Niklas Forslund </td> </tr> </table>			Date of the Actual Completion of the International Search 10th September 1990	Date of Mailing of this International Search Report 1990 -09- 10	International Searching Authority SWEDISH PATENT OFFICE	Signature of Authorized Officer Niklas Forslund											
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ANNEX TO THE INTERNATIONAL SEARCH REPORT **ON INTERNATIONAL PATENT APPLICATION NO. PCT/FI 90/00152**

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Patent document cited in search report	Publication date	Patent family member(s)	Publication date
US-A- 3627583	71-12-14	DE-A-C- 2020982	70-11-19
		FR-A-B- 2042385	71-02-12
		GB-A- 1310925	73-03-21
		NL-A- 7006008	70-11-02
EP-A2- 0193651	86-09-10	US-A- 4698101	87-10-06
EP-A- 0329977	89-08-30	NONE	
US-A- 4007052	77-02-08	AT-B- 341101	78-01-25
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